Umezuruike Linus Opara

List of Publications by Year
in descending order

317	12,667	22099	35952
papers	citations	h-index	g-index

324	324	324	8083
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Mechanical damages and packaging methods along the fresh fruit supply chain: A review. Critical Reviews in Food Science and Nutrition, 2023, 63, 10283-10302.	5.4	5
2	Effect of Gum Arabic and Starch-Based Coating and Different Polyliners on Postharvest Quality Attributes of Whole Pomegranate Fruit. Processes, 2022, 10, 164.	1.3	7
3	Postharvest Losses in Quantity and Quality of Pear (cv. Packhamâ€™s Triumph) along the Supply Chain and Associated Economic, Environmental and Resource Impacts. Sustainability, 2022, 14, 603.	1.6	2
4	Effects of Modified Atmosphere Packaging, Storage Temperature, and Absorbent Pads on the Quality of Fresh Cape Hake Fish Fillets. Coatings, 2022, 12, 310.	1.2	0
5	Effects of Gum Arabic Coatings Enriched with Lemongrass Essential Oil and Pomegranate Peel Extract on Quality Maintenance of Pomegranate Whole Fruit and Arils. Foods, 2022, 11, 593.	1.9	10
6	Pomegranate Fruit Quality and Seed Drying Method: Effect on the Chemical Composition and Bioactivities of the Extracted Oil. Processes, 2022, 10, 3.	1.3	3
7	Chemistry and Functionality of Cold-Pressed Macadamia Nut Oil. Processes, 2022, 10, 56.	1.3	9
8	Changes in Volatile Composition of Cape Hake Fillets under Modified Atmosphere Packaging Systems during Cold Storage. Foods, 2022, 11, 1292.	1.9	3
9	Designing ventilated packaging for the fresh produce cold chain. Food and Bioproducts Processing, 2022, 134, 121-149.	1.8	18
10	Antioxidant, Antimicrobial, and Metabolomic Characterization of Blanched Pomegranate Peel Extracts: Effect of Cultivar. Molecules, 2022, 27, 2979.	1.7	13
11	Fresh fruit packaging design verification through virtual prototyping technique. Food Packaging and Shelf Life, 2022, 32, 100858.	3.3	5
12	Mechanical damage of fresh produce in postharvest transportation: Current status and future prospects. Trends in Food Science and Technology, 2022, 124, 195-207.	7.8	39
13	Recent Advancements on Vibrational Spectroscopic Techniques for the Detection of Authenticity and Adulteration in Horticultural Products with a Specific Focus on Oils, Juices and Powders. Food and Bioprocess Technology, 2021, 14, 1-22.	2.6	33
14	Effect of cultivar and blanching of pomegranate seeds on physicochemical properties, nutritional qualities and antioxidant capacity of extracted oil. Journal of Food Measurement and Characterization, 2021, 15, 93-106.	1.6	6
15	A Squid-Detected NMR Relaxation Study of Banana Fruit Ripening. Applied Engineering in Agriculture, 2021, 37, 219-231.	0.3	2
16	Quality and Antioxidant Properties of Cold-Pressed Oil from Blanched and Microwave-Pretreated Pomegranate Seed. Foods, 2021, 10, 712.	1.9	18
17	Finite Element Method for Freezing and Thawing Industrial Food Processes. Foods, 2021, 10, 869.	1.9	20
18	Blending of Sunflower Oil with Pomegranate Seed Oil from Blanched Seeds: Impact on Functionality, Oxidative Stability, and Antioxidant Properties. Processes, 2021, 9, 635.	1.3	10

#	Article	IF	Citations
19	Optimization of Gum Arabic and Starch-Based Edible Coatings with Lemongrass Oil Using Response Surface Methodology for Improving Postharvest Quality of Whole â€œWonderfulâ€•Pomegranate Fruit. Coatings, 2021, 11, 442.	1.2	15
20	Postharvest Losses in Quantity and Quality of Table Grape (cv. Crimson Seedless) along the Supply Chain and Associated Economic, Environmental and Resource Impacts. Sustainability, 2021, 13, 4450.	1.6	9
21	Quantification of On-Farm Pomegranate Fruit Postharvest Losses and Waste, and Implications on Sustainability Indicators: South African Case Study. Sustainability, 2021, 13, 5168.	1.6	24
22	Application of Dynamic Controlled Atmosphere Technologies to Reduce Incidence of Physiological Disorders and Maintain Quality of â€˜Granny Smithâ€™ Apples. Agriculture (Switzerland), 2021, 11, 491.	1.4	6
23	Postharvest Losses of Pomegranate Fruit at the Packhouse and Implications for Sustainability Indicators. Sustainability, 2021, 13, 5187.	1.6	29
24	Thermo-Mechanical Analysis in the Fresh Fruit Cold Chain: A Review on Recent Advances. Foods, 2021, 10, 1357.	1.9	15
25	A Comparative Study of Antimicrobial and Antioxidant Activities of Plant Essential Oils and Extracts as Candidate Ingredients for Edible Coatings to Control Decay in â€˜Wonderfulâ€™ Pomegranate. Molecules, 2021, 26, 3367.	1.7	14
26	The Influence of Internal Packaging (Liners) on Moisture Dynamics and Physical and Physiological Quality of Pomegranate Fruit during Cold Storage. Foods, 2021, 10, 1388.	1.9	16
27	Effect of Solvent Extraction and Blanching Pre-Treatment on Phytochemical, Antioxidant Properties, Enzyme Inactivation and Antibacterial Activities of â€˜Wonderfulâ€™ Pomegranate Peel Extracts. Processes, 2021, 9, 1012.	1.3	13
28	Blanching Pre-Treatment Promotes High Yields, Bioactive Compounds, Antioxidants, Enzyme Inactivation and Antibacterial Activity of â€˜Wonderfulâ€™ Pomegranate Peel Extracts at Three Different Harvest Maturities. Antioxidants, 2021, 10, 1119.	2.2	25
29	Classification Learning of Latent Bruise Damage to Apples Using Shortwave Infrared Hyperspectral Imaging. Sensors, 2021, 21, 4990.	2.1	19
30	Effects of Enzymatic Pretreatment of Seeds on the Physicochemical Properties, Bioactive Compounds, and Antioxidant Activity of Pomegranate Seed Oil. Molecules, 2021, 26, 4575.	1.7	19
31	Effect of Different Extraction Methods on the Quality and Biochemical Attributes of Pomegranate Juice and the Application of Fourier Transformed Infrared Spectroscopy in Discriminating Between Different Extraction Methods. Frontiers in Plant Science, 2021, 12, 702575.	1.7	4
32	Oxidative stability of pomegranate seed oil from blanched and microwave pretreated seeds: Kinetic and thermodynamic studies under accelerated conditions. Journal of Food Processing and Preservation, 2021, 45, e15798.	0.9	3
33	Functional characterisation of lenticels, micro-cracks, wax patterns, peel tissue fractions and water loss of pomegranate fruit (cv. Wonderful) during storage. Postharvest Biology and Technology, 2021, 178, 111539.	2.9	18
34	Novel seeds pretreatment techniques: effect on oil quality and antioxidant properties: a review. Journal of Food Science and Technology, 2021, 58, 4451-4464.	1.4	20
35	Effect of Blanching on Enzyme Inactivation, Physicochemical Attributes and Antioxidant Capacity of Hot-Air Dried Pomegranate (Punica granatum L.) Arils (cv. Wonderful). Processes, 2021, 9, 25.	1.3	20
36	Classification of Browning on Intact Table Grape Bunches Using Near-Infrared Spectroscopy Coupled With Partial Least Squares-Discriminant Analysis and Artificial Neural Networks. Frontiers in Plant Science, 2021, 12, 768046.	1.7	6

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37	Non-Invasive Methods for Predicting the Quality of Processed Horticultural Food Products, with Emphasis on Dried Powders, Juices and Oils: A Review. Foods, 2021, 10, 3061.	1.9	13
38	Harvest and Postharvest Factors Affecting Bruise Damage of Fresh Fruits. Horticultural Plant Journal, 2020, 6, 1-13.	2.3	85
39	Bruise Damage of Pomegranate during Long-term Cold Storage: Susceptibility to Bruising and Changes in Textural Properties of Fruit. International Journal of Fruit Science, 2020, 20, S211-S230.	1.2	15
40	Recent developments on postharvest application of edible coatings on stone fruit: A review. Scientia Horticulturae, 2020, 262, 109074.	1.7	107
41	A virtual prototyping approach for redesigning the vent-holes of packaging for handling pomegranate fruit â€“ A short communication. Journal of Food Engineering, 2020, 270, 109762.	2.7	9
42	Machine learning applications to non-destructive defect detection in horticultural products. Biosystems Engineering, 2020, 189, 60-83.	1.9	75
43	Fatty acid composition, bioactive phytochemicals, antioxidant properties and oxidative stability of edible fruit seed oil: effect of preharvest and processing factors. Heliyon, 2020, 6, e04962.	1.4	41
44	Processing Factors Affecting the Phytochemical and Nutritional Properties of Pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.7	86
45	Efficacy of Edible Coatings in Alleviating Shrivel and Maintaining Quality of Japanese Plum (Prunus) Tj ETQq1 1 0.784314 rgBT /Overlock	1.3	26
46	Evaluation of the airflow characteristics, cooling kinetics and quality keeping performances of various internal plastic liners in pomegranate fruit packaging. Food Packaging and Shelf Life, 2020, 26, 100585.	3.3	6
47	Effect of Microwave Pretreatment of Seeds on the Quality and Antioxidant Capacity of Pomegranate Seed Oil. Foods, 2020, 9, 1287.	1.9	20
48	New technologies to maintain quality and reduce postharvest losses of table grapes. Acta Horticulturae, 2020, , 113-120.	0.1	1
49	Application of Gum Arabic and Methyl Cellulose Coatings Enriched with Thyme Oil to Maintain Quality and Extend Shelf Life of â€œAccoâ€•Pomegranate Arils. Plants, 2020, 9, 1690.	1.6	22
50	Effect of Carrier Agents on the Physicochemical and Technofunctional Properties and Antioxidant Capacity of Freeze-Dried Pomegranate Juice (Punica granatum) Powder. Foods, 2020, 9, 1388.	1.9	29
51	Effect of Hot-Air and Freeze-Drying on the Quality Attributes of Dried Pomegranate (Punica granatum) Tj ETQq1 1 0.784314 rgBT /Over	1.4	14
52	The effects of lemon, lime and lemongrass essential oils on quality attributes of apples after controlled atmosphere storage. Acta Horticulturae, 2020, , 369-376.	0.1	2
53	Rapid and non-destructive determination of rind biochemical properties of â€˜Marshâ€™ grapefruit using visible to near-infrared spectroscopy and chemometrics. Acta Horticulturae, 2020, , 45-52.	0.1	0
54	Water loss of fresh fruit: Influencing pre-harvest, harvest and postharvest factors. Scientia Horticulturae, 2020, 272, 109519.	1.7	128

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55	Effect of Blanching Pomegranate Seeds on Physicochemical Attributes, Bioactive Compounds and Antioxidant Activity of Extracted Oil. Molecules, 2020, 25, 2554.	1.7	21
56	Evaluating the displacement field of paperboard packages subjected to compression loading using digital image correlation (DIC). Food and Bioproducts Processing, 2020, 123, 60-71.	1.8	15
57	Mathematical Modelling of Blanch-Assisted Drying of Pomegranate (Punica granatum) Arils in a Hot-Air Drier. Processes, 2020, 8, 611.	1.3	6
58	Detecting Bruise Damage and Level of Severity in Apples Using a Contactless NIR Spectrometer. Applied Engineering in Agriculture, 2020, 36, 257-270.	0.3	12
59	Thermophysical properties of fruitâ€"a review with reference to postharvest handling. Journal of Food Measurement and Characterization, 2020, 14, 2917-2937.	1.6	11
60	Canopy Position Affect Rind Biochemical Properties of â€˜Marshâ€™ Grapefruit during Postharvest Cold Storage at Non-chilling Temperature. International Journal of Fruit Science, 2020, 20, S894-S909.	1.2	1
61	Transcriptomic changes associated with husk scald incidence on pomegranate fruit peel during cold storage. Food Research International, 2020, 135, 109285.	2.9	13
62	The Implication of Chemotypic Variation on the Anti-Oxidant and Anti-Cancer Activities of Sutherlandia frutescens (L.) R.Br. (Fabaceae) from Different Geographic Locations. Antioxidants, 2020, 9, 152.	2.2	15
63	Advances in design and performance evaluation of fresh fruit ventilated distribution packaging: A review. Food Packaging and Shelf Life, 2020, 24, 100472.	3.3	30
64	Postharvest physiological responses of pomegranate fruit (cv. Wonderful) to exogenous putrescine treatment and effects on physico-chemical and phytochemical properties. Food Science and Human Wellness, 2020, 9, 146-161.	2.2	20
65	Postharvest precooling of fruit and vegetables: A review. Trends in Food Science and Technology, 2020, 100, 278-291.	7.8	81
66	Effects of bruising and storage duration on physiological response and quality attributes of pomegranate fruit. Scientia Horticulturae, 2020, 267, 109306.	1.7	31
67	Seasonal variation in fruit growth, quality attributes and antioxidant capacity of pomegranate during maturation. Acta Horticulturae, 2020, , 171-178.	0.1	0
68	Effect of dynamic controlled atmospheres on volatile compound production in â€˜Granny Smithâ€™ apples. Acta Horticulturae, 2020, , 23-30.	0.1	0
69	Artificial neural network as alternative method for prediction of sugar and acidity using near-infrared spectroscopy in table grapes. Acta Horticulturae, 2020, , 321-328.	0.1	0
70	Response of pomegranate arils (cv. Wonderful) to low oxygen stress under active modified atmosphere condition. Journal of the Science of Food and Agriculture, 2019, 99, 1088-1097.	1.7	5
71	Reusable boxes for a beneficial apple cold chain: A precooling analysis. International Journal of Refrigeration, 2019, 106, 338-349.	1.8	23
72	Analysis of the creep behaviour of ventilated corrugated paperboard packaging for handling fresh produce â€" An experimental study. Food and Bioproducts Processing, 2019, 117, 126-137.	1.8	22

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73	Influence of initial gas modification on physicochemical quality attributes and molecular changes in fresh and fresh-cut fruit during modified atmosphere packaging. Food Packaging and Shelf Life, 2019, 21, 100359.	3.3	45
74	Modified atmosphere packaging for food preservation. , 2019, , 235-259.		15
75	Measuring Internal Maturity Parameters Contactless on Intact Table Grape Bunches Using NIR Spectroscopy. Frontiers in Plant Science, 2019, 10, 1517.	1.7	29
76	The contribution of transpiration and respiration processes in the mass loss of pomegranate fruit (cv. Wonderful). Postharvest Biology and Technology, 2019, 157, 110982.	2.9	49
77	Drying kinetics of pomegranate fruit peel (cv. Wonderful). Scientific African, 2019, 5, e00145.	0.7	20
78	Food Preservative Capabilities of Grape (Vitis vinifera) and Clementine Mandarin (Citrus reticulata) By-products Extracts in South Africa. Sustainability, 2019, 11, 1746.	1.6	22
79	Determination of physical, biochemical and microstructural changes in impact-bruise damaged pomegranate fruit. Journal of Food Measurement and Characterization, 2019, 13, 2177-2189.	1.6	24
80	Investigating the role of geometrical configurations of ventilated fresh produce packaging to improve the mechanical strength â€“ Experimental and numerical approaches. Food Packaging and Shelf Life, 2019, 20, 100312.	3.3	29
81	Non-destructive measurement of internal quality of apple fruit by a contactless NIR spectrometer with genetic algorithm model optimization. Scientific African, 2019, 3, e00051.	0.7	22
82	Investigating the involvement of ABA, ABA catabolites and cytokinins in the susceptibility of â€˜Nules Clementineâ€™ mandarin to rind breakdown disorder. Journal of the Science of Food and Agriculture, 2019, 99, 4142-4149.	1.7	7
83	A simplex lattice design to optimise active modified atmosphere for storing pomegranate (cv.ÂWonderful) arils: Part II, determining optimum gas for maintaining quality attributes. Biosystems Engineering, 2019, 178, 322-335.	1.9	5
84	Moisture adsorption in palletised corrugated fibreboard cartons under shipping conditions: A CFD modelling approach. Food and Bioproducts Processing, 2019, 114, 43-59.	1.8	20
85	Analysing the dynamics of quality loss during precooling and ambient storage of pomegranate fruit. Journal of Food Engineering, 2019, 245, 166-173.	2.7	29
86	Model development for non-destructive determination of rind biochemical properties of â€˜Marshâ€™ grapefruit using visible to near-infrared spectroscopy and chemometrics. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 209, 62-69.	2.0	16
87	Thermal properties of whole and tissue parts of pomegranate (Punica granatum) fruit. Journal of Food Measurement and Characterization, 2019, 13, 901-910.	1.6	8
88	A simplex lattice design to optimise active modified atmosphere for storing pomegranate (cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 Engineering, 2019, 178, 309-321.	1.9	2
89	Bruise damage susceptibility of pomegranates (Punica granatum, L.) and impact on fruit physiological response during short term storage. Scientia Horticulturae, 2019, 246, 664-674.	1.7	71
90	Future Ventilated Packaging Design. , 2019, , 242-271.		1

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91	Unleashing the power of vegetables and fruits in Southern Africa. , 2019, , 170-178.		1
92	Recent developments on dynamic controlled atmosphere storage of applesâ€"A review. Food Packaging and Shelf Life, 2018, 16, 59-68.	3.3	72
93	Evaluation of biochemical markers associated with the development of husk scald and the use of diffuse reflectance NIR spectroscopy to predict husk scald in pomegranate fruit. Scientia Horticulturae, 2018, 232, 240-249.	1.7	37
94	Comparing the analytical performance of near and mid infrared spectrometers for evaluating pomegranate juice quality. LWT - Food Science and Technology, 2018, 91, 180-190.	2.5	17
95	Virtual cold chain method to model the postharvest temperature history and quality evolution of fresh fruit â€“ A case study for citrus fruit packed in a single carton. Computers and Electronics in Agriculture, 2018, 144, 199-208.	3.7	43
96	Fourier transform near infrared diffuse reflectance spectroscopy and two spectral acquisition modes for evaluation of external and internal quality of intact pomegranate fruit. Postharvest Biology and Technology, 2018, 138, 91-98.	2.9	32
97	Non-destructive prediction of â€˜Marshâ€™ grapefruit susceptibility to postharvest rind pitting disorder using reflectance Vis/NIR spectroscopy. Scientia Horticulturae, 2018, 231, 265-271.	1.7	27
98	Experimental and Numerical Investigation of Airflow Inside Refrigerated Shipping Containers. Food and Bioprocess Technology, 2018, 11, 1164-1176.	2.6	14
99	Compression damage susceptibility of apple fruit packed inside ventilated corrugated paperboard package. Scientia Horticulturae, 2018, 227, 154-161.	1.7	42
100	Physical and antifungal properties of Î²-cyclodextrin microcapsules and nanofibre films containing cinnamon and oregano essential oils. LWT - Food Science and Technology, 2018, 87, 413-422.	2.5	110
101	Preharvest factors influencing bruise damage of fresh fruits â€“ a review. Scientia Horticulturae, 2018, 229, 45-58.	1.7	62
102	Non-destructive prediction of internal and external quality attributes of fruit with thick rind: A review. Journal of Food Engineering, 2018, 217, 11-23.	2.7	171
103	A multi-parameter approach to vent hole design for cartons packed with internal packaging. Acta Horticulturae, 2018, , 1307-1314.	0.1	3
104	Analysis of the 3D microstructure of pomegranate peel tissue using X-ray micro-CT. Acta Horticulturae, 2018, , 197-204.	0.1	1
105	Quality indices and bioactive contents of pomegranate oil. Acta Horticulturae, 2018, , 19-28.	0.1	0
106	Postharvest rind colour and antioxidant composition of â€˜Marshâ€™ grapefruit harvested from different canopy positions of the tree. Acta Horticulturae, 2018, , 227-232.	0.1	0
107	Structural Design of Horticultural Packaging. , 2018, , .		1
108	Non-destructive prediction of â€˜Valenciaâ€™ orange (Citrus sinensis) and â€˜Star Rubyâ€™ grapefruit (Citrus Ã— paradisi Macfad) internal quality parameters using Vis/NIRS. Acta Horticulturae, 2018, , 1119-1126.	0.1	4

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109	Bruise damage susceptibility of pomegranates (Punica granatumL.) and its impact on fruit physiological response. Acta Horticulturae, 2018, , 55-64.	0.1	3
110	Investigating the effect of canopy position on rind phytochemical concentrations and radical scavenging activities of â€˜Nules Clementineâ€™ mandarins during postharvest cold storage. Acta Horticulturae, 2018, , 145-152.	0.1	0
111	Computational fluid dynamics (CFD) based analysis of the aerodynamic and thermodynamic performances of package designs during cooling of stacked pomegranates. Acta Horticulturae, 2018, , 205-212.	0.1	1
112	Horticultural packaging systems of the future: improving reefer container usage. Acta Horticulturae, 2018, , 221-228.	0.1	1
113	Calibration modelling for non-destructive estimation of external and internal quality parameters of â€˜Marshâ€™ grapefruit using Vis/NIR spectroscopy. Acta Horticulturae, 2018, , 233-238.	0.1	0
114	Effects of pre-treatment and drying on the quality attributes of fruit. Acta Horticulturae, 2018, , 1-6.	0.1	0
115	Value-addition of sunburned pomegranate fruit to reduce postharvest losses: a cosmeceutical perspective. Acta Horticulturae, 2018, , 221-226.	0.1	2
116	Effect of repeated low oxygen stress (RLOS) on physiological disorders, physico-chemical properties and sensory parameters of â€˜Packhamâ€™s Triumphâ€™ pears. Acta Horticulturae, 2018, , 65-74.	0.1	2
117	Mechanical design and performance testing of corrugated paperboard packaging for the postharvest handling of horticultural produce. Biosystems Engineering, 2018, 171, 220-244.	1.9	53
118	Quantifying postharvest losses of â€˜Crimson Seedlessâ€™ table grapes along the supply chain. Acta Horticulturae, 2018, , 29-34.	0.1	1
119	Strategies to preserve quality and extend shelf life of dried fruits and vegetables: a review. Acta Horticulturae, 2018, , 99-106.	0.1	3
120	Investigating pre-symptomatic biochemical markers related to â€˜Marshâ€™ grapefruit (Citrus Ã— Tj ETQq0 0 0 rgBT /Overlock 2018, , 131-138.	0.1	6
121	The influence of liner packaging on weight loss and decay of pomegranate fruit. Acta Horticulturae, 2018, , 259-264.	0.1	9
122	Comparative effects of canopy position on physicochemical properties of â€˜Marshâ€™ grapefruit during non-chilling postharvest cold storage. Scientia Horticulturae, 2018, 241, 1-7.	1.7	4
123	Pomegranate arils (â€˜Wonderfulâ€™) tolerance to low O₂stress during active modified atmosphere storage: based on real time respiration rate. Acta Horticulturae, 2018, , 213-220.	0.1	1
124	Finite element modelling of the structural performance of ventilated paperboard packaging. Acta Horticulturae, 2018, , 237-244.	0.1	0
125	Finite element analysis (FEA) â€“ an effective and efficient design tool in food packaging industries: â€˙a review. Acta Horticulturae, 2018, , 245-252.	0.1	1
126	Effect of relative humidity on pomegranate quality under simulated ambient storage conditions. Acta Horticulturae, 2018, , 265-272.	0.1	1

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127	Analysis of the thermal and bio-physical properties of pomegranate fruit. Acta Horticulturae, 2018, , 273-280.	0.1	2
128	Non-destructive estimation of pomegranate juice content of intact fruit using X-ray computed tomography. Acta Horticulturae, 2018, , 297-302.	0.1	5
129	Novel non-destructive techniques to characterise fruit internal components and detect the presence of defects. Acta Horticulturae, 2018, , 303-308.	0.1	0
130	Effects of heat treatments on sensory attributes and decay incidence of pomegranate (â€˜Wonderfulâ€™) fruit. Acta Horticulturae, 2018, , 183-190.	0.1	6
131	Detection of plant diseases using biosensors: a review. Acta Horticulturae, 2018, , 83-90.	0.1	9
132	Sensory, quality and biochemical attributes of pomegranate juice as affected by method of extraction. Acta Horticulturae, 2018, , 115-122.	0.1	4
133	Evolution of quality attributes in pomegranate peel and arils during fruit maturation. Acta Horticulturae, 2018, , 123-130.	0.1	1
134	The efficacy of finite element analysis (FEA) as a design tool for food packaging: A review. Biosystems Engineering, 2018, 174, 20-40.	1.9	44
135	Partial least square models for non-destructive prediction of â€˜Marshâ€™ grapefruit (Citrus Ã— paradisi) Tj ETQq1 1 0.784314 rgBT /O 2018, , 347-354.	0.1	0
136	Application of finite element analysis to predict the mechanical strength of ventilated corrugated paperboard packaging for handling fresh produce. Biosystems Engineering, 2018, 174, 260-281.	1.9	56
137	Impact of dehydration on retention of bioactive profile and biological activities of different grape (Vitis vinifera L.) pomace varieties. Animal Feed Science and Technology, 2018, 244, 116-127.	1.1	18
138	Design of Active Modified Atmosphere and Humidity Packaging (MAHP) for â€˜Wonderfulâ€™ Pomegranate Arils. Food and Bioprocess Technology, 2018, 11, 1478-1494.	2.6	30
139	A discrete element model (DEM) for predicting apple damage during handling. Biosystems Engineering, 2018, 172, 29-48.	1.9	37
140	Novel approach for measuring sugar and acidity non-destructively in whole table grape bunches. Acta Horticulturae, 2018, , 317-324.	0.1	2
141	Performance of genetic algorithm in optimization of NIRS PLS models to predict apple fruit quality. Acta Horticulturae, 2018, , 355-362.	0.1	2
142	Minimum exposure period for dynamic controlled atmospheres to control superficial scald in â€˜Granny Smithâ€™ apples for long distance supply chains. Postharvest Biology and Technology, 2017, 127, 27-34.	2.9	21
143	An overview of preharvest factors affecting vitamin C content of citrus fruit. Scientia Horticulturae, 2017, 216, 12-21.	1.7	47
144	Impact of dynamic controlled atmospheres on reactive oxygen species, antioxidant capacity and phytochemical properties of apple peel (cv. Granny Smith). Scientia Horticulturae, 2017, 216, 169-176.	1.7	13

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145	Effect of exogenous fludioxonil postharvest treatment on physiological response, physico-chemical, textural, phytochemical and sensory characteristics of pomegranate fruit. Journal of Food Measurement and Characterization, 2017, 11, 1081-1093.	1.6	11
146	Analysis of the effects of package design on the rate and uniformity of cooling of stacked pomegranates: Numerical and experimental studies. Computers and Electronics in Agriculture, 2017, 136, 13-24.	3.7	62
147	Near infrared spectrometric technique for testing fruit quality: optimisation of regression models using genetic algorithms. Proceedings of SPIE, 2017, , .	0.8	1
148	Experimental and numerical analysis of the spray application on apple fruit in a bin for postharvest treatments. Journal of Food Engineering, 2017, 202, 34-45.	2.7	4
149	Analysis of airflow and heat transfer inside fruit packed refrigerated shipping container: Part II â€“ Evaluation of apple packaging design and vertical flow resistance. Journal of Food Engineering, 2017, 203, 83-94.	2.7	47
150	Analysis of airflow and heat transfer inside fruit packed refrigerated shipping container: Part I â€“ Model development and validation. Journal of Food Engineering, 2017, 203, 58-68.	2.7	82
151	Repeated application of dynamic controlled atmospheres reduced superficial scald incidence in â€˜Granny Smithâ€™ apples. Scientia Horticulturae, 2017, 220, 168-175.	1.7	20
152	Development of calibration models for the evaluation of pomegranate aril quality by Fourier-transform near infrared spectroscopy combined with chemometrics. Biosystems Engineering, 2017, 159, 22-32.	1.9	31
153	Investigating the effects of crab shell chitosan on fungal mycelial growth and postharvest quality attributes of pomegranate whole fruit and arils. Scientia Horticulturae, 2017, 220, 78-89.	1.7	33
154	Postharvest factors affecting vitamin C content of citrus fruits: A review. Scientia Horticulturae, 2017, 218, 95-104.	1.7	99
155	In vitro and in vivo antifungal activity of chitosan-essential oils against pomegranate fruit pathogens. Postharvest Biology and Technology, 2017, 129, 9-22.	2.9	77
156	The role of horticultural carton vent hole design on cooling efficiency and compression strength: A multi-parameter approach. Postharvest Biology and Technology, 2017, 124, 62-74.	2.9	70
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